

Cake in A Mug

To make 8 Individual Mixes you need:

1 cake mix
1 (4 serving) instant pudding mix.
Powdered Sugar
Powdered Flavor.

Flavors–
Lemon Cake-Lemon Pudding
Yellow Cake– Vanilla Pudding
Chocolate Cake– Chocolate Pudding
Butterscotch Cake– Butterscotch Pudding

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups of dry mix and will make 8 coffee cup cake mixes. Divide mix into 8 small plastic bags (about 1/2 cup each). Place mix into a corner of each bag and tie it there with a twist tie.

Make glaze mix:

1/3 cup powdered Sugar
1 tsp dry flavoring
(example: powdered lemonade mix, powdered orange mix, cocoa powder)

In a medium bowl, combine confectioners sugar with powdered flavoring mix. Divide into 8 small plastic bags and close bag with a twist tie. Attach each glaze mix to the cake mix bags with a twist tie. Place one of each bag into each cup.

Attach the instructions to each cup with jute, raffia or ribbon...

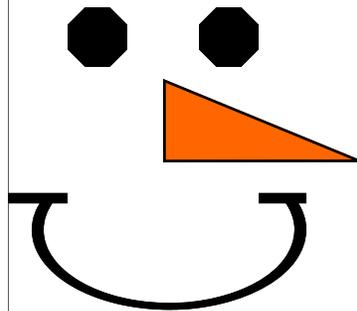


● Grease or Spray coffee mug with cooking spray.
Empty cake mix into mug and add
1 egg
1 TBS Oil
1 TBS Water
Blend with fork until smooth.
Place in microwave and cook on high for 2 minutes.
While mug cake is cooking, add 1 & 1/2 tsp. water to glaze packet and mix in the baggie. When cake is done, remove from micro. Cut a small hole in the corner of the glaze packet and drizzle glaze on top of the cake...

To Finish

Apply 3 smooth coats of CGE501 Ultra White to cone 04 bisque mug.

Using Color Strokes, apply 2 coal eyes a carrot nose and a line art mouth to one side of the mug.



Add a Snowman Saying
Around the bottom with
the Writer Tip and Black
Color Strokes.

Fire to Cone 06.